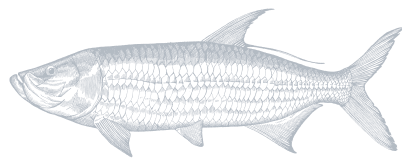


Snacks | Snacks

Valencia almonds (AL) 	75,-
Valencia mandler	
Lemon & chili marinated olives (SU) 	95,-
Sitron- & chilimarinerte oliven	
Bread & aioli (E, W, MU) 	85,-
Homemade aioli and organic sourdough bread Hjemmelaget aioli og økologisk surdeigsbrød	
Bread, olive oil & balsamic (W) 	85,-
Organic sourdough bread, IL Giad extra virgin olive oil and Balsamic vinegar Økologisk surdeigsbrød, IL Giadine ekstra virgin olivenolje og Balsamico	
Olives, bread & aioli E, W, SU, MU) 	165,-
Lemon & chili marinated olives, homemade Aioli and organic sourdough bread Sitron- & chilimarinerte oliven, hjemmelaget aioli og økologisk surdeigsbrød	
Cold cuts and cheese platter (M, W)	220,-
Seasonal Norwegian cheeses and cold cuts Sesongens norske oster og spekemat	



Raw | Rå

Scallops crudo (MO, SF, F)	195,-
With lime citrus and coriander dressing Kamskjellcrudo med lime og korianderdressing	
Salmon ceviche (F, CEL)	225,-
Norwegian Salmon, marinated in lime, mango, aji amarillo, red onion, cancha corn and coriander Norsk laks marinert i lime, mango, aji amarillo, rødløk, cancha corn og koriander	
Beef Tartar (E, W, MU) 100gr 225,- / 200gr 325,-	
With shallots, capers, cornichons, pickled beetroot, parsley and organic egg yolk Med sjalottløk, kapers, sylteagurk, syltede rødbeter, persille og økologisk eggeplomme	

Party at The Well | Selskap på The Well?

Contact your waiter for more information
Ta kontakt med din servitør for mer informasjon

Allergies | Allergener

B = barley, bygg	SE = sesame seeds, sesamfrø
E = egg, egg	SF = shellfish, skalldyr
F = fish, fisk	SO = soya, soya
M = milk, lactose, melk / laktose	SU = sulphite, sulfitt
R = rye, rug	HN = hazenuts, hasselnøtter
W = wheat / gluten, hvete / gluten	WN = walnuts, valnøtter
AL = almonds, mandler	CN = cashew nuts, cashewnøtter
PE = peanuts, peanøtter	
PN = pine nuts, pinjekjerner	 = vegetar, vegetarian
PC = pecans, pekannøtter	 = vegansk, vegan
CEL = celery, selleri	
MO = molluscs, bløtdyr	
MU = mustard, sennep	



Mobile-free zone»

THE WELL BRASSERIET

Green dishes & soup | Grønne retter og suppe

Onion soup (W, M) 	195,-
French onion soup with gratinated Gruyère toast Fransk løksuppe med gratinert Gruyère toast	
Grilled eggplant (SO, SE, MU) 	295,-
Grilled miso eggplant with tahini sauce, wasabi beans & pomegranate Grillet miso aubergine med tahinisaus, wasabibønner og granateple	
Farro salad* (MU, PC, W, SO, M) 	295,-
Spelt, arugula, apple, roasted pecans, parsley, basil, parmesan, organic honey and mustard dressing Spelt, ruccola, eple, ristede pekannøtter, persille, basilikum, parmesan, økologisk honning og sennepsdressing	
The Well Quinoa salad* (PE, CEL, SE, SO) 	295,-
Tricolor quinoa, vegetables, avocado, edamame, ginger, peanuts and miso dressing (served with tofu or organic chicken) Tricolor Quinoa, grønnsaker, avocado, edamame, ingefær, peanøtter og misodressing (serveres med tofu eller økologisk kylling fra Hovelsrud gård)	
*Add to your salad Legg til følgende:	
- Marinated tofu (SO) 	
Marinert tofu	
Eller / or	
- Organic chicken from Hovelsrud Gård, Økologisk kylling fra Hoveldrud Gård	

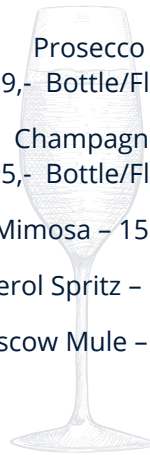
Main course | Hovedretter

The Sausage (MU, M)	265,-
Grilled sausage served with mashed potatoes mustard and Sauerkraut Grillet pølse servert med potetmos, sennep og surkål	
The Fish Burger (F, E, W, M, CEL)	285,-
Housemade cod burger, remoulade, root chips, ruccola, oven-baked pearl potatoes with parmesan and parsley Huset torskeburger, remulade, rotchips, ruccola ovnsbakte perlepoteskiver med parmesan og persille	
The Well Burger (E, W, M, MU, SU)	315,-
Norwegian angus burger with cheese, pickled onions, BBQ sauce, aioli, oven-baked pearl potatoes with, parmesan and parsley Norsk angusburger med ost, syltet løk, BBQ-saus, aioli, ovnsbakte perlepoteter med parmesan og persille	

The Duck (W, SU)	375,-
Confit duck leg, orange & cointreau sauce and sauteed gnocchis Konfitert andelår, appelsin- og cointreausaus og stekt gnocchi	
The Lamb shank (M, CEL)	395,-
Slow cooked lamb shank in red wine, mashed potatoes and Mediterranean sauce Langtidskokt lammeskank i rødvin, potetmos og Middelhavssaus	
The Well Steak (M) (230 g)	455,-
Strip loin of grass-fed beef, Anna potatoes, wild garlic butter, green beans and seasonal mushroom sauce Biffstrimler fra gressfôret storfekjøtt, Annapoteter, ramløksmør, grønne bønner og sesongens soppssaus	
Fish of the day	385,-
Please ask your waiter Dagens fangst (vennligst spør din servitør)	

Aperitif

Prosecco	
Glass – 139,- Bottle/Flaske – 595,-	
Champagne	
Glass – 195,- Bottle/Flaske – 995,-	
Mimosa – 155,-	
Aperol Spritz – 189,-	
Moscow Mule – 189,-	



Pizza – White | Pizza – Hvit

Røros sour cream sauce | Rørosrømmesaus

Pizza Carbonara (E, W, M, SU)	255,-
With bacon, mozzarella, egg yolk and spring onions Med bacon, mozzarella, eggeplomme og vårløk	
Pizza chili Chicken (W, M)	265,-
With organic chicken, mozzarella, chili and fresh oregano Med økologisk kylling, mozzarella, chili og frisk oregano	
Pizza Shimeji mushrooms (W, M) 	259,-
With Shimeji mushrooms, mozzarella, chèvre and fresh thyme Med shimejisopp, mozzarella, chèvre og frisk timian	
fresh thyme	

Pizza – Red | Pizza – Rød

Tomato sauce | Tomatsaus

Pizza Nduja (W, M)	265,-
With spicy pork sausage, mozzarella, red onion and ruccola Med pølse av svinekjøtt og chili, mozzarella, rødløk og ruccola	
Pizza Caprese (W, M) 	259,-
With confit cherry tomatoes, mozzarella, burrata and fresh basil Med confit cherrytomater, mozzarella, burrata og fersk basilikum	
Pizza Ham (W, M)	255,-
With Ham, mozzarella, olives and pickled onion Med skinke, mozzarella, oliven og syltet løk	
Pizza Fønix (W, M, WN) 	265,-
Norwegian blue cheese, mozzarella, figs, ruccola and roasted walnuts Norsk blåmuggost, mozzarella, fiken, ruccola og ristede valnøtter	

Desserts | Dessert

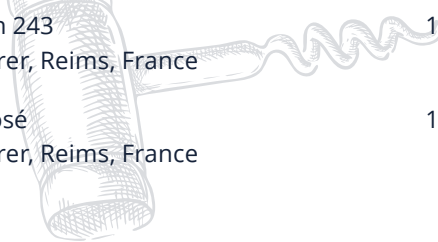
Fresh berries	159,-
With homemade ice cream or sugar free sorbet (M) Friske bær med hjemmelaget iskrem eller sorbet	
- Extra scoop of ice cream or sorbet (M) (please ask your waiter)	49,-
- Ekstra kule av iskrem eller sorbet (vennligst spør din servitør)	
Crème brûlée (E, ML)	169,-
Baked Alaska (E, M)	175,-
With vanilla and orange zest ice cream, raspberry sorbet, merengue and chocolate biscuit Omelette norvégienne, vanilje & appelsinskalliskrem, bringebærsorbet, marengs og sjokoladekjeks	
Profiteroles (E, M, W)	179,-
Puff pastry filled with homemade Madagascar vanilla ice cream and warm chocolate sauce Bakverk fylt med hjemmelaget Madagaskar vaniljeis og varm sjokoladesaus	



Sparkling wine | Champagne

Musserende | Champagne

	Glass Bottle
NV Prosecco Signore Giuseppe, Veneto, Italy	139,-/595,-
NV Crémant de Bourgogne Raoul Clerget, Bourgogne, France	159,-/750,-
NV Champagne Special Reserve Léonce d’Albe, Aube, France	195,-/995,-
NV Pongrácz Blanck de Blancs Cave de Pongrácz, Stellenbosch, South Africa	820,-
NV Collection 243 Louis Roederer, Reims, France	1.390,-
2014 Brut Rosé Louis Roederer, Reims, France	1.650,-



White wine | Hvitvin

2021 Ernst Ludwig Riesling Rheinhessen, Germany	139,-/595,-
2020 Pinot Grigio Corte Giara, Veneto, Italy	155,-/695,-
2021 Albariño Lagar de Cervera, Rias Baixas, Spain	169,-/795,-
2020 Chablis Cuvee St. Marie Jean-Marc Brocard, Chablis, France	195,-/950,-
2020 Reinessance Sancerre Domaine Bernard Fleuriot, Loire, France	179,-/890,-
2020 Bourgogne Blanc Led Sétilles Olivier Leflaive, Burgund, France	195,-/950,-
2019 Meursault Olivier Leflaive, Burgund, France	1.615,-

Rose wine | Rosévin

2021 Domaine Triennes Triennes, Languedoc-Roussillon, Frankrike	149,-/690,-
2019 Chateau Minuty M Ch. Minuty, Côte de Provence, France	950,-



Dessert wine | Dessertvin

2016 Late Bottle Vintage Niepoort Douro, Portugal	89,-/865,-
2018 Château Gravas Sauternes, France	98,-/720,-
2017 Tokaj Tokaj-Hétszölő, Tokaj, Hungary	109,-/870,-

Red wine | Rødvin

	Glass Bottle
2021 Valpolicella Allergrini DOC, Veneto, Italy	149,-/645,-
2018 Heraclio Alfaro Crianza Rioja, Spain	159,-/775,-
2020 Bourgogne Pinot Noir Nuiton-Beaunois, Burgund, France	179,-/890,-
2019 Barbera d’Alba Superiore Fenocchio, Piemonte, Italy	179,-/890,-
2021 Miccrocosmico Garnacha Bodegas Frontonio, Aragon, Spain	195,-/935,-
2021 Shiraz, Shaw+Smith Adelaide Hills, Australia	979,-
2011 Rioja Gran Reserva 904’ La Rioja Alta, Rioja, Spain	1.095,-
2018 Volnay Olivier Leflaive, Burgund, France	1.215,-



Cocktails | Cocktailer

195,-
Jungle Bird Bacardi Carta Negra, Campari, pineapple and passionfruit Bacardi Carta Negra, Campari, ananas og pasjonsfruk
Le Fleur Mexicaine Jose Cuervo Reposado Tequila, Crème de Cassis, elderflower and Ginger beer Jose Cuervo Reposado Tequila, Crème de Cassis, hylleblomst og Ingefærøl
The Well Bellini Lysholm no. 52, Aperol, Peach Liqueur, Mango, Prosecco Lysholm no. 52, Aperol, Peach Liqueur, Mango, Prosecco
Strawberries and Cream (M) Vodka, Amaretto Velvet, Strawberry, Espresso Vodka, Amaretto Velvet, Strawberry, Espresso
Bloody Mary Vodka, tomato mix and lemon Vodka, tomatjuice og sitron



Mocktails | Mocktailer

(Non-alcoholic) (Alkoholfritt)

ALT. Sparkling (0,2l) Choose between organic non-alcoholic Chardonnay or Rosé Velg mellom økologisk alkoholfri Chardonnay eller Rosé	139,-
Amaretti sour Lyre’s Amaretti, Lyre’s American Malt, lemon Lyre’s Amaretti, Lyre’s American Malt, sitron	129,-
Dark and Stormy Rumish, lime and Premium Ginger Beer Rumish, sitron og Premium Ingefærøl	129,-

Drinks | Drikker

The Well Juice Carrot, chilli, ginger and apple Gulrot, chilli, ingefær og eple	109,-
Pear, cucumber, celery, spinach and apple (CEL) Pære, agurk, selleri, spinat og eple	
Kombucha: Strawberry Jordbær	89,-
Local Soda Oppegård brus: raspberry bringebær	79,-
San Pellegrino 0,25l	65,-
San Pellegrino 0,75l	115,-
Coca-Cola, Zero, Fanta, Sprite	65,-

Beer | Øl

Draught beer 0,3l Fatøl 0,3l	109,-
Draught beer 0,5l Fatøl 0,5l	139,-
Norwegian Blonde 0,33l (W) Mellow IPA 0,33l (W) Norwegian Love 0,33l (W) Lager gluten free 0,33l	129,- 129,- 129,- 129,-
Apple cider 0,33l Hageeple cider	119,-
Non-alcoholic beer 0,33l (W) Alkoholfri øl	89,-



The Well Herbal Blends

The Well Urtete

Signature blend: apple, birch, spruce shoots, lemon balm, liquorice root Eple, bjørk, granskudd, sitronmelisse, lakrisrot	43,-
Berry Hike: apple, thorn wood, apple mint, lingonberry, raspberry På bærtur: eple, tinnvedbær, eplemynte, tyttebærblad, bringebærblad	43,-

Coffee / Tea | Kaffe / Te

Qimen: black tea from Qimen, Anhui, China Sort te fra Qimen, Anhui, Kina	43,-
Maojian: green tea from Suizhou, Hubei, China Grønn te fra Suizhou, Hubei, Kina	43,-
Green peach & ginger from Malawi, Africa Grønn fersken & ingefær fra Malawi, Afrika	43,-
Espresso Americano Cortado (M) Cappuccino (M) Caffe Latte (M)	49,-/59,- 49,-/59,- 55,-/59,- 55,-/59,- 55,-/59,-